

Spring Summer Menu Selector 2012



Your menu

Soup

Broth of spring vegetables, mixed pulses and mini herb dumplings

Roasted red pepper and beef tomato veloute with basil essence

Creamed soup of peas, mint and crème fraiche

Creamy asparagus soup with parmesan shavings and truffle oil

Cauliflower veloute with sorrel

Spinach and watercress soup with nutmeg cream



Starters

Inverawe smoked salmon, baby leaf spinach and beetroot 'cannelloni', Bloody Mary bavaois, pickled celery, home rolled grissini oat sticks

Chilled asparagus, buffalo mozzarella, slither of prosciutto ham, delicate herb and flower salad with virgin olive oil

Cantaloupe and Galia melons, ruby grape and pink grapefruit salsa, blackberry vinegar caramel, shaved coconuts

Pea and mint panna cotta, Italian radicchio, sugar plum tomato salsa, smoked paprika dressing

Shetland smoked salmon, lemon in muslin, milled black pepper

Chilled salad of garlic roasted peppers, charred cherry and plum tomatoes, bocconcini, basil and rocket

Smoked haddock and aubergine mille feuille with sesame bean salsa

Terrine 'chicken Caesar', lemon barley and almond tabbouleh with classic dressing

Ballotine of poached Shetland salmon with spring onion and wild garlic emulsion savoury wafer, and keta caviar

Slow roast Ayrshire pork belly, sticky honey miso gravy, lavender pickled pineapple

Galette of confit Mediterranean vegetables, mascarpone, pancetta, rocket leaf and pimento syrup

Inverawe smoked salmon, limes, pickle berries, milled black pepper

Main

Roast corn fed chicken fillet, wild mushrooms, pea risotto and roasted pine kernels finished with a sauternes jus

Three tastes of Lanarkshire lamb: Lamb fillet, braised daube and mini tagine pie with a thyme jus, butter fondant potato, cauliflower puree, medley of broad beans and peas

Roasted fillet of Buccleuch beef , port sauce, dauphinoise potato, peas and piquillo pepper with young carrots

Roasted beef fillet and braised shoulder galette, with a red wine jus, golden butter fondant potato, broad beans, creamed roots

Sea bass and champagne steamed seasonal vegetables, presented 'en papillote' with a creamy fennel butter

Highland gold beef daube, gravy of cooking juices, fried onion and dried tomato dumplings, grated potato cake, snake beans, seared baby tomatoes

Baked medallion of Shetland salmon, creamy truffle butter sauce, 'boulangere' style potatoes, medley of seasonal vegetables

Roast grain fed chicken supreme with artichoke and Bayonne ham stuffing, sherry jus, 'aligot' potatoes, fine beans and roasted vine tomato

Braised cushion of Lanarkshire lamb, sauce of braising juices, rosti glazed with sage and Emmental, meadow mushrooms with red pepper and aubergine baba ganoush

Roast rump of Lanarkshire lamb studded with garlic cloves and rosemary, sticky wine gravy, roesti potato, charred courgettes , chantenay carrots

Grain fed Chicken supreme baked in yoghurt and Dijon mustard marinade, blossom honey gravy, spring onion mash, seared courgettes and peppers

Loin of Lanarkshire lamb baked with focaccia herb crust, rowan jelly sauce, butter roast potatoes, shiitake mushrooms, crisp green vegetables

Sea bream fillet baked with pancetta and roasted fennel, parsley emulsion, braised potato and charred vegetables

Dessert

Passion fruit cheesecake shot, lemon posset semi-fredo, citrus scented shortbread wafer

Strawberry and champagne panna cotta, black pepper tuile

French style apple galette, vanilla bean ice cream and sweet cider syrupy

The citrus plate; mini lemon tart, vanilla and lime panna cotta, pink grapefruit and orange curd cereal shot

Tartlet of raspberries, raspberry ripple ice cream and raspberry sauce

Blueberry tiramisu with 'almond biscotti' shortbread wafers

Seasonal twist on the classic 'Summer pudding'

Chilled chocolate tart, pistachio satay sauce, salted toffee popcorn quinoa

Demi tasse of Summer berries, rose petals and mint, warmed elderflower consommé, home rolled shortbread, limoncello choc ice

Vanilla poached seasonal fruits, red wine bay leaf syrup and clotted cream

Rhubarb and ginger crème brulee, candied peel and almonds

Raspberry and rose ripple bavaois, candied petals and aromatic meringue cookie

Strawberry tart, strawberry mint salsa and chilled strawberry soup

Belgian chocolate panna cotta, caramel sesame tuile and marinated preserved summer cherries

'Tea-ramisu': dunking cookies soaked in Lapsang Souchong liqueur and layered with whipped ginger, tea spiced mascarpone and candied lemon zest

Seasonal cheeseboard with oatcakes, wafers and seasonal chutneys

Sweet treats

Freshly brewed organic Fairtrade Tiki coffee / Kenyan tea

Traditional Scottish tablet

Fudge

Mont Blanc chocolates

Chocolate truffles

Chocolate dipped strawberries

Chocolate dipped physalis

Chocolate mint crisps

Shortbread

Chocolate Bendicks

Florentines

Turkish delight

Vegetarian dishes

Starter

Three melons, pink grapefruits, mango and passion fruit with coconut and garden mint cream

Warmed crottin on fennel seed and tomato crostini, seared peppers, sprouting peas and walnut oil

Savoury panna cotta of parsnips, honey and salted chestnuts. Shredded spinach shining with nutmeg infused oil, little salad of granny smiths, beetroot and pecans

Beetroot and ricotta mousseline rolled in celeriac "cannelloni". Ciabatta wafer, baby rocket and fine caper Waldorf salad

Pumpkin, pickled ginger, coriander and sweet chestnut cheesecake, ruby salsa of beetroot, red cabbage and goji berries, cheese wafer and crispy leaf

Tomato and buffalo mozzarella salad with basil, parmesan, aged vinegar syrup and micro herb leaves

Ricotta and lime roulade, bitter radicchio leaf and salad of olives and artichokes

Pineapple carpaccio, coriander scented celeriac and sweet potato coleslaw, slivers of dried fruits and pickled ginger

Main

Sweet potato and caramelised onion tart, smoked apple wood cheese, apple chutney and basil oil

Barley risotto of garden peas and roasted squash finished with chives, crumbed feta and lemon oil

Green banana and cashew nut crepe with Malaysian curry cream

Tart tatin of shallots and fennel caramelised in demerara sugar, Dunsyre Blue crumb topping and parsnip soubise

Celeriac 'bread and butter pudding', walnut and oyster mushroom Persillade and lime soured cream

Puff pastry pastie filled with egg plant and butter bean tagine, served with tahini cream

Baked field mushroom with cream cheese and spinach, brioche crumbs and roasted florina peppers served on hot citrus tabbouleh with roasted pine nuts and sultanas

Pithivier of succulent roasted pimento, artichokes, fennel and ricotta served with an aromatic gravy

Our chefs are also happy to prepare more specific dietary requirements should they be required